THE STABLES

PRE-CHRISTMAS SET MENU

3 courses: £64

Includes three courses, tea & coffee and festive petit fours

TO START

Severn & Wye smoked salmon terrine
Horseradish crème fraîche, pickled cucumber, dill, rye crisp

Duck liver parfait
Spiced brioche, golden raisin chutney, Madeira jelly

Native lobster bisque
Cognac, lobster raviolo, chive oil

Wild mushroom & chestnut pâté (VG)
Fermented blackberry, toasted focaccia

MAIN COURSE

Norfolk bronze turkey breast
Chestnut & apricot stuffing, fondant potato, glazed heritage carrot, Brussels sprouts, pigs in blankets, cranberry, roasting jus

41-day aged British sirloin of beef
Braised oxtail, potato purée, buttered Savoy cabbage, glazed shallot, truffle jus

Pan-seared Cornish monkfish
Cornish mussel mouclade, braised fennel, charred leek, sea herbs

Salt-baked celeriac, pumpkin & chestnut roulade (VG)
Winter greens, glazed roots, cranberry & port jus



VG = Vegan · V = Vegetarian

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DESSERTS

Stables figgy pudding
XO brandy sauce, Cognac butter

Baileys chocolate délice
Baileys ice cream, chocolate crémeux, gingerbread crisp

Cinnamon poached pear (VG)
Plant-based vanilla ice cream, caramelised pecans, mulled wine syrup

British cheese selection (V)
Quince paste, artisan crackers, spiced chutney

TO FINISH

Tea & coffee · Festive petit fours



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